

## READ BEFORE USE

### 使用前阅读

Visit [www.hamiltonbeach.cn](http://www.hamiltonbeach.cn) for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

有关我们所有系列产品的，使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问 [www.hamiltonbeach.cn](http://www.hamiltonbeach.cn)。

#### Questions?

Please call us – our friendly associates are ready to help.  
China: 400-852-2655

#### 如有疑问？

请致电我们，我们的团队随时准备为您提供帮助。

中国大陆免费客服热线：  
400-852-2655

官方网站：[www.hamiltonbeach.cn](http://www.hamiltonbeach.cn)

型号：58158-CN

此说明书中图片仅供参考，产品以实物为准。

使用本设备前，我们建议您仔细阅读这些说明。

# Hamilton 汉美驰 Beach®



## MultiBlend Blender 台式搅拌机

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. To protect against risk of electrical shock, do not put cord, plug, base, or motor in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contact with moving parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
8. The use of attachments, including canning jars, not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including stove.
11. Keep hands and utensils out of blender jar while blending to reduce the risk of severe personal injury and/or damage to blender. A rubber spatula may be used but must be used only when blender is not running.
12. Blades are sharp; handle carefully—especially when assembling, disassembling, or cleaning inside blender jar.
13. Do not use a broken, chipped, or cracked blender jar.
14. Do not use broken, cracked, or loose cutting blade assembly.
15. To reduce the risk of injury, never place cutting blade assembly on base without blender jar properly attached.
16. Always operate blender with lid in place.
17. When blending hot liquids, remove filler-cap of two-piece lid and close the edge cover opening intended for pouring. To prevent possible burns: Do not exceed the 3-cup (710-ml) level. Hot liquids may push off two-piece lid during blending; therefore, with the protection of an oven mitt or thick towel, place one hand on top of the lid, keep exposed skin away from the lid, and start blending at lowest speed.
18. Ensure collar on base of blender jar is tight and secure. Injury can result if moving blades accidentally become exposed.
19. If the jar should twist or rotate when the motor is switched ON, switch OFF immediately and tighten jar in collar on blender base.
20. Do not leave blender unattended while it is operating.
21. Before plugging cord into wall outlet, turn the control to OFF (O). To disconnect cord, turn the control to OFF (O). Then remove plug from wall outlet.
22. Do not use appliance for other than intended purpose.
23. Do not operate more than 2 minutes ON.
24. CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

## SAVE THESE INSTRUCTIONS!

### **Other Consumer Safety Information**

**This appliance is intended for household use only. Use for food or liquids only.**

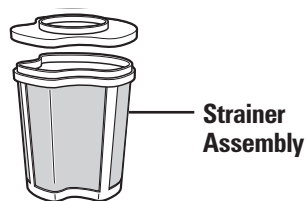
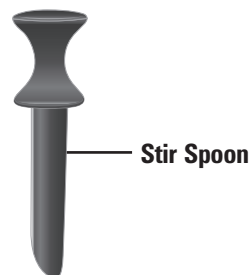
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

If the cutting blade assembly locks and will not move, it will damage the motor. Do not use. Call the toll-free customer service number for information.

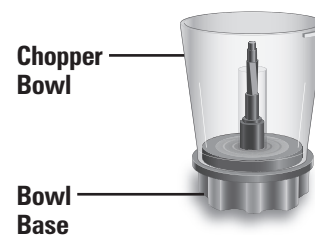
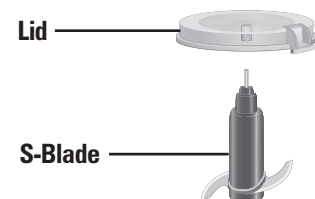
Do not place blender jar in the freezer filled with food or liquid. This can result in damage to the cutting blade assembly, jar, blender, and possibly result in personal injury.

**BEFORE FIRST USE:** After unpacking blender, wash everything except blender base in hot, soapy water. Dry thoroughly. Wipe blender base with a damp cloth or sponge. **DO NOT IMMERSE BASE IN WATER.** Care should be taken when handling cutting blade assembly as it is very sharp.

# Parts and Features



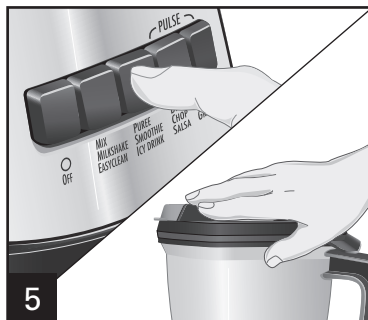
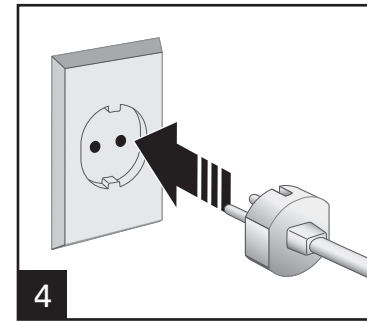
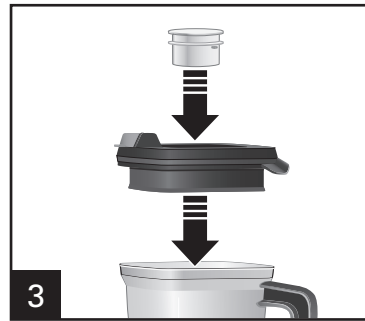
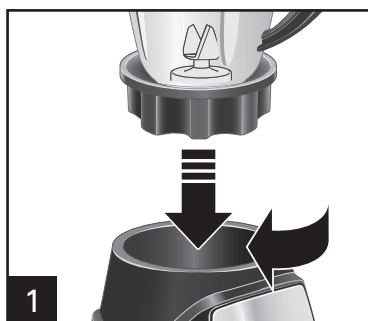
## Food Chopper Attachment



# Using Your Blender

**BEFORE FIRST USE:** After unpacking the blender, follow the instructions in "Cleaning Your Blender."

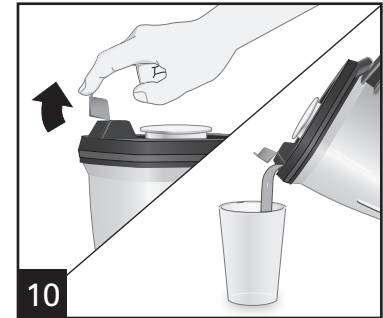
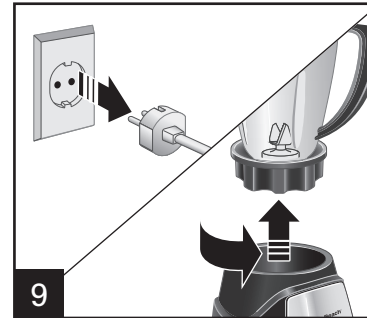
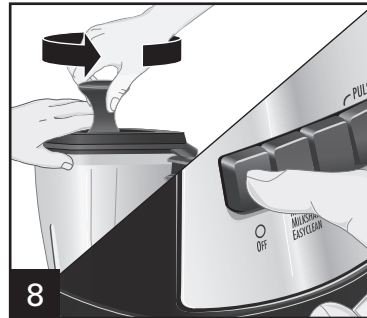
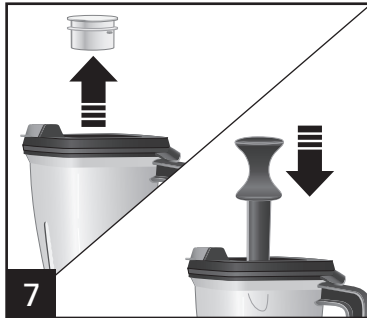
**IMPORTANT:** Your blender jar and cutting blade assembly are subject to wear during normal use. Always inspect jar for nicks, chips, or cracks. Always inspect cutting blade assembly for broken, cracked, or loose blades. If jar or cutting blade assembly is damaged, do not use. Call our toll-free customer service number to obtain replacement parts.



Push the desired speed button. When using the PULSE buttons, the blender will only run when the button is held down.

**WARNING! Burn Hazard:** When blending hot liquids, remove filler-cap of two-piece lid and close the edge cover opening intended for pouring. To prevent possible burns: Do not exceed the 3-cup (710-ml) level. Hot liquids may push off two-piece lid during blending; therefore, with the protection of an oven mitt or thick towel, place one hand on top of the lid, keep exposed skin away from the lid, and start blending at lowest speed.

# Using Your Blender (cont.)



Remove filler-cap and insert stir spoon into hole in lid. Place one hand on top of the lid and use the stir spoon to add ingredients or to move thick mixtures around in blender jar. **NOTE:** Turn blender OFF before removing filler-cap and when adding the stir spoon.

## Blender Tips

- To add foods when blender is operating, open hinged pouring cap and add ingredients through the opening.
- For best performance, the minimum amount of liquid needed per recipe is one cup (8 ounces/237 ml). Add more liquid if food is not blending properly.
- If blending action stops during blending or ingredients stick to sides of the jar, insert stir spoon to help move the mixture around or add more liquid to the blender jar.
- Do not try to mash potatoes, mix stiff dough, whip egg whites, grind raw meat, or extract juices from fruits and vegetables.
- Do not store food or liquids in the blender jar.
- Avoid bumping or dropping the blender when in operation or at any time.

# Blending Drinks

TYPE OF DRINK	INGREDIENTS	NUMBER OF SERVINGS	BLENDER SETTING/TIME
Fruit Smoothie	1 cup (237 ml) milk 1 1/2 cups (355 ml) yogurt 2 cups (473 ml) frozen berries or other fruit Sweetener to taste (optional)	3 to 4 (makes 4 cups [946 ml])	SMOOTHIE setting for 45 seconds or until blended.
Milkshake	1 1/2 cups (355 ml) milk 2 large scoops ice cream 2 to 3 Tablespoons (15 to 44 ml) flavored syrup	2 to 3 (makes 3 cups [710 ml])	MIX/MILKSHAKE setting for 5 to 10 seconds or LOW until blended.
Frozen Drink	1 cup (237 ml) drink mix, such as Piña Colada mix 10 ice cubes	2 (makes 2 cups [473 ml])	PURÉE/ICY DRINK setting for 45 seconds or PULSE 5 times and blend on HIGH for 45 seconds or until blended.

## TIPS FOR BEST RESULTS:

- Always place liquid in blender jar first, then remaining ingredients.
- If frozen fruit or ice are not blending, stop blender and PULSE a few times.

# Blending Food

FOOD	QUANTITY	PREPARATION	BLENDING TIME
Parmesan Cheese	10 oz. (283 g)	1/2-in. (1.3-cm) chunks	15 seconds
Baking Chocolate	2 oz. (57 g)	Coarsely chop squares	15 seconds
Nuts	1 cup (237 ml)	None	5 seconds
Chopped Vegetables	2 cups (473 ml)	Cut into 1-in. (2.5-cm) pieces, cover with water	10 seconds
Cookie or Cracker Crumbs	1 cup (237 ml)	Break cookies or crackers into pieces	5 seconds

## TIPS FOR BEST RESULTS:

- Use PULSE button with guidelines outlined in chart.
- Remove jar from base and shake to redistribute pieces.
- Place jar on base and PULSE a few more times until desired consistency is reached.
- Parmesan cheese should remain refrigerated prior to blending.



# Recipes

## Triple Berry Smoothie

1 cup (237 ml) cranberry-raspberry juice  
8 ounces fresh strawberries, hulled and quartered  
(1 1/2 cups [355 ml])  
6 ounces fresh raspberries (1 1/4 cups [296 ml])  
4 ounces fresh blueberries (3/4 cup [177 ml])  
1 medium ripe banana, cut into large chunks  
1 cup (237 ml) vanilla yogurt  
12 ice cubes

Directions:

1. Place ingredients in blender jar in order listed.
2. Cover and blend on HIGH until smooth.

**TEST KITCHEN TIP:** Try different combinations of fresh berries and juice to make new flavors of smoothies.

**Serves: 4**

## Mango Smoothie

1/2 cup (118 ml) fresh orange juice  
1/2 cup (118 ml) peach yogurt  
2 Tablespoons (30 ml) honey  
1 cup (237 ml) fresh mango  
3–4 ice cubes

Directions:

1. Place ingredients in blender jar in order listed.
2. Cover and blend on HIGH until smooth.

\*Always place liquid ingredients in blender first.

**Serves: 2–4**

## Vanilla Milkshake With Mix-Ins

3/4 cup (177 ml) milk  
3 large scoops vanilla ice cream  
1/4 cup (59 ml) crushed candy or cookies, optional

Directions:

1. Place ingredients in blender jar in order listed.
2. Cover and blend on HIGH speed until smooth.

### TEST KITCHEN TIPS:

- Always place liquid ingredients in blender first.
- For best results, crush candy or cookies before adding to milkshake. When milkshake is blended, pour crushed candy or cookies on top and pulse blender 3 to 4 times to mix.

**Serves: 2–3**

## Fresh and Spicy Salsa

1 onion, peeled and quartered  
1 clove garlic  
1 jalapeno pepper, stem removed  
4 small tomatoes, quartered  
1/4 cup (59 ml) cilantro  
1 Tablespoon (15 ml) lime juice  
1/2 teaspoon (2.5 ml) cumin  
Salt and pepper to taste

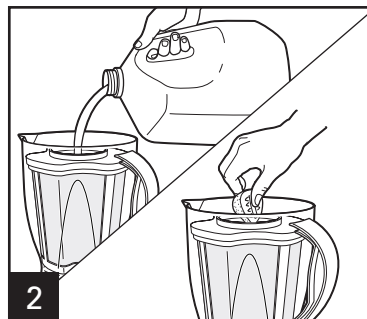
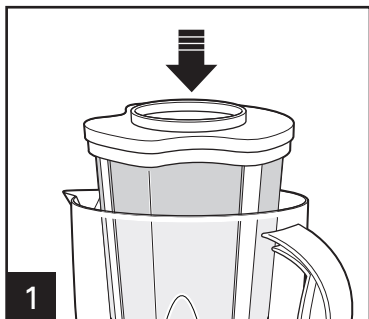
Directions:

1. Place onion, garlic, and pepper in blender. Cover and PULSE until finely minced. Stir as needed. Stop blender.
2. Add tomatoes, cilantro, lime juice, cumin, salt, and pepper. Cover and PULSE until desired texture is reached, stirring as needed.

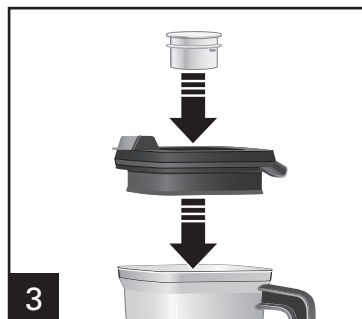
**Serves: 6–8**

# Using Your Blender with the Strainer Assembly

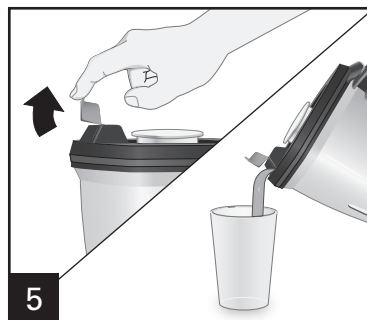
**BEFORE FIRST USE:** Wash all parts in hot, soapy water. Dry thoroughly.



**NOTE:** Add liquids first for best results.



Maximum amounts should not exceed 3 cups of fruit (1-inch squares) and 3 cups of liquid. Larger quantities can overload the blender motor and may damage the appliance.



Leave strainer and lid in place while pouring.

**NOTE:** For best results, cut fruit into 1-inch pieces before placing in strainer. (Maximum amount of fruit should not exceed 3 cups.) Soak dry ingredients, such as soybeans, before placing them in strainer. Make sure lid and filler cap are fully assembled and pushed down tightly on jar.

# Recipes with the Strainer Assembly

## Melon Water

1/2 cantaloupe or honeydew melon, seeded and diced  
(about 3 cups)

3 cups water

1/4 cup honey, or to taste

Place the strainer basket into the blender jar and press firmly into place. Place all ingredients into the strainer basket and blend until liquefied, about 1 minute. With lid and strainer basket in place, pour into ice-filled glass or pour into pitcher and chill.

## Watermelon Water

**NOTE:** Instead of melon you can use strawberries, pineapple, or mango.

3 cups watermelon, seeded and diced

3 cups water

1/4 cup sugar, or to taste

Juice from 2 limes

Place the strainer basket into the blender jar and press firmly into place. Place all ingredients into the strainer basket and blend until liquefied, about 1 minute. With lid and strainer basket in place, pour into ice-filled glass or pour into pitcher and chill.

## Horchata (Rice-Cinnamon Drink)

1 cup long-grained white rice, soaked

1 cup water

2 cups nonfat milk

1/4 cup sugar

1 tsp vanilla extract

1/4 teaspoon ground cinnamon, or to taste

**Preparation:** Place the rice in a bowl and pour in enough boiling water to cover the rice. Cover bowl and place in refrigerator overnight (6–8 hours). Strain the water from rice and rinse well.

Place the strainer basket into the blender jar and press firmly into place. Place water, milk, and soaked rice into blender. Cover and blend until liquefied, about 1 minute. Add sugar, vanilla, and cinnamon. Pulse until sugar is completely dissolved. With lid and strainer basket in place, pour into ice-filled glass or pour into pitcher and chill. Will last in the refrigerator for about 3–5 days. Shake well before using.

# Recipes with the Strainer Assembly

## Almond Milk

1 cup raw almonds, soaked  
3 cups water  
1/2 teaspoon vanilla extract, optional  
1/4 cup sugar, or to taste

Preparation: Place the almonds in a bowl and pour in enough boiling water to cover the almonds. Cover bowl and place in refrigerator overnight (6–8 hours). Strain the water from almonds and rinse.

Place the strainer basket into the blender jar and press firmly into place. Place water into the strainer basket with soaked almonds. Cover and blend until liquefied, about 1 minute. Add sugar and vanilla. Pulse until sugar is completely dissolved. With lid and strainer basket in place, pour into ice-filled glass or pour into pitcher and chill. Will last in the refrigerator for about 3–5 days. Shake well before using.

## Soy Milk

2 cups uncooked soybeans  
4 cups water

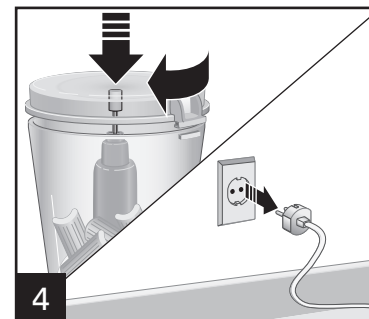
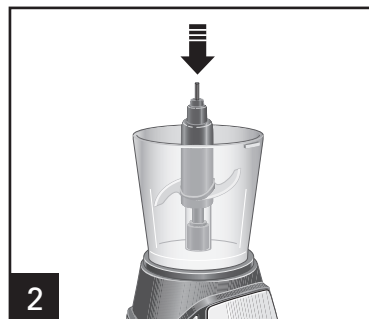
Preparation: Wash soybeans and remove any stones or other debris. Place soybeans in a container and pour in enough boiling water to cover. Cover container and place in refrigerator to soak at least 12 hours; stir occasionally. Strain the water from soybeans and rinse.

Place the strainer basket into the blender jar and press firmly into place. Place water into the strainer basket with soaked soybeans. Cover and blend 1 minute. With lid and strainer basket in place, pour into saucepan. Cook over high heat and bring to a full boil. Allow to boil for 2 minutes, stirring often. Sweeten and flavor if desired and stir until dissolved. Remove from heat and let cool. Place in a pitcher, cover, and refrigerate. Will last in the refrigerator for about 2–3 days. Shake well before using.

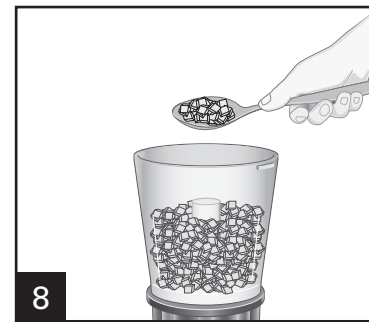
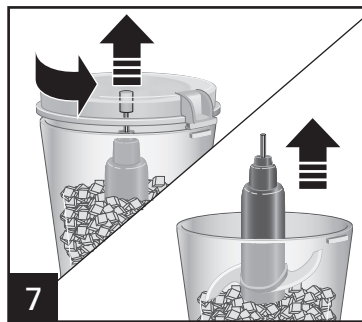
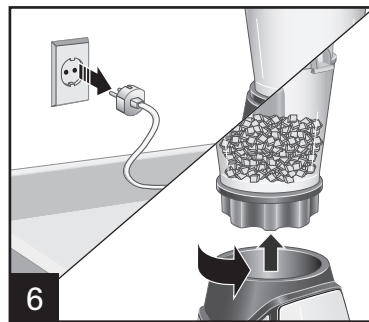
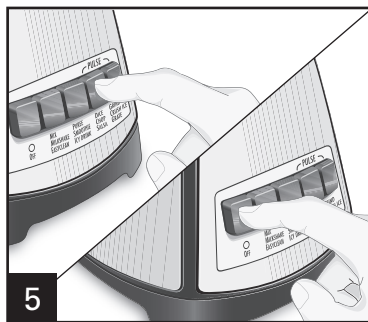
# Using Food Chopper Attachment

**⚠ WARNING Cut Hazard.**

Ensure unit is off and unplugged before attaching food chopper attachment. Do not plug in and turn on until lid is in position and locked on top of food chopper bowl. Always turn off, unplug, and allow blade to stop spinning before opening lid.



Ensure unit is in off position before plugging into outlet.



# Food Processing Chart

TO MAKE	INSTRUCTION
Bread, crumbs	Tear bread slices (max. 3) into 6 pieces.
Cheese, Parmesan	Cut into 1/2-inch (1.2-cm) cubes. Process 1/2 cup (118 ml) of cubes at a time.
Chocolate, baking	Cut into 1/2-inch (1.2-cm) cubes. Do not process more than 4 oz. (113 g) at a time.
Cookie, crumbs	Break into pieces. Use up to 2 cups (473 ml) of pieces.
Fruit, chopped	Cut fruit into large chunks. Place up to 2 cups (473 ml) pieces into chopper.
Garlic, minced	Peel and then process 1 or more cloves at a time.
Graham Cracker, crumbs	Break into 4 pieces. Place up to 6 crackers in chopper at a time.
Herbs, chopped	Place up to 1 cup (237 ml) in chopper.
Meat, ground	Cut into 1/2-inch (1.2-cm) cubes. Process 8 oz. (227 g) of cubes at a time.
Nuts, chopped	Place up to 1 cup (237 ml) in chopper.
Parsley, chopped or minced	Pinch off sprigs from bunch.
Vegetables, chopped or minced	Cut into 1-inch (2.5-cm) chunks. Place up to 2 cups (473 ml) in chopper at a time.

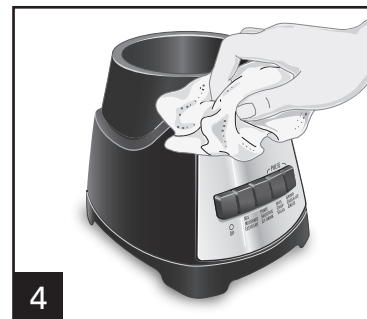
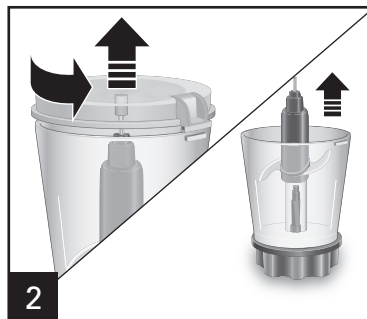
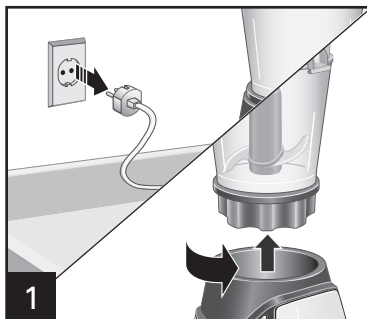
**NOTE:** Quantities listed above are the recommended maximum. Depending on the food type, smaller amounts may improve chopping performance.

# Cleaning Your Blender

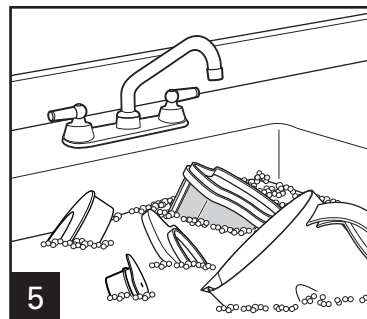
## **⚠ WARNING**

### **Electrical Shock Hazard.**

Disconnect power before cleaning. Do not immerse cord, plug, base, or motor in water or other liquid.



DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product. Parts may also be washed with hot, soapy water. Care should be taken when handling the cutting blade assembly as it is very sharp. Rinse and dry thoroughly. Do not soak.



Carefully wash jar with blades, lid, filler cap, and strainer in hot, soapy water. Rinse and dry thoroughly. Do not soak.

Wipe blender base, control panel, and cord with a damp cloth or sponge. To remove stubborn spots, use a mild, nonabrasive cleanser.

### **EASY CLEAN**

To Easy Clean, pour 2 cups (473 ml) warm water in jar and add 1 drop liquid dishwashing detergent. Run the blender on EASYCLEAN for 10 seconds. Discard soapy water. Rinse with clean water.

This function is not a substitute for regular cleaning as instructed in "Cleaning Your Blender." This function should never be used when blending any mixture containing eggs, milk, or any other dairy products, meats, or seafood.

The Easy Clean function should only be used to rinse the blender between batches of processing the same food. When the processing of a single type of food is finished, the blender should be disassembled and thoroughly cleaned as instructed in "Cleaning Your Blender."

## 重要安全说明

在使用家用电器时，应始终遵守基本的安全防范措施，包括以下内容：

1. 阅读所有相关说明。
2. 本电器不适合以下人群（包括儿童）使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监护人的密切监督和指导下使用，以确保安全。
3. 为防止触电危险，请勿将电源线、插头、底座或电机放入水或其他液体中。
4. 当电器由儿童使用或距离儿童较近时，需有成人看护。请勿将本电器用于儿童玩耍。
5. 当本电器不使用时、安装/拆解部件和清洁该电器前，请从插座拔下电源。
6. 避免接触正在运动的部件。
7. 在下列情况下，请勿使用电器：电源线或插头破损、电器出现故障、电器曾跌落或已经出现任何形式的损坏。请拨打我们的免费售后服务电话，咨询有关电器检查、修理或机械调整的相关信息。如果电源线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
8. 使用非本电器制造商推荐或出售的附件，包括搅拌杯，可能会造成人员受伤的风险。
9. 请勿户外使用。
10. 请勿将电源线搭置在桌台边缘上或与发热表面接触，包括炉子。
11. 搅拌时保持双手及用具远离搅拌杯，以降低严重人身伤害或搅拌器损坏的风险。可使用橡胶刮铲，但仅限于在搅拌器未运行时使用。
12. 刀片很锋利；当取出切割刀片、排空搅拌杯和清洗时，务必要小心处理。
13. 请勿使用有任何裂口或裂缝的搅拌杯。
14. 请勿使用有裂口、裂痕或松动的切割刀片组件。
15. 为了降低受伤风险，在未将搅拌杯正确安装前，禁止将切割刀片组件置于底座上。
16. 本机仅在提供的底座上使用，务必在搅拌杯盖好盖子以后才操作搅拌机。
17. 搅拌热液体时，取下两件式盖子的加料口盖，然后关上用于倒出的边盖口。为防止可能的烫伤：请不要超过 3 杯（710 毫升）的液位。搅拌过程中热液体可能会将两件式盖子推出；因此，应戴上烤箱手套或用厚毛巾进行保护，将一只手放在盖子的顶部，保持裸露的皮肤远离盖子，然后开始以最低速度搅拌。
18. 确保搅拌杯底座的轴环紧密且牢固。如果转动刀片意外暴露，则可能导致受伤。
19. 如果在电机开启时，搅拌杯有扭动或转动的情况，请立即关闭电机，然后将搅拌杯紧固在搅拌机底座上。
20. 请勿让搅拌机在无人看管的情况下运行。在更换附件或接触运动部件前要关掉电源开关并断开电源。
21. 在将电源线插入电源插座前，请将控制装置转动至关闭 (O) 位置。若要断开电源线，请将控制装置转动至关闭 (O) 位置。然后从电源插座上拔下插头。
22. 请勿将该装置用于非预期用途。
23. 请勿连续运行2分钟以上。
24. 小心：为了避免由于热熔断路器的意外重置导致的危险，本电器不能在外接定时器或独立的遥控控制系统的方式下运行。

**请妥善保管这些说明！**



## 其他用户安全信息

### 此电器建议于家庭使用。仅可用于搅拌食物或液体。

此电器的电源线的长度选取已考虑降低因线过长绊倒人或缠结在一起的危险。倘若需要更长的电源线，可使用有认证的电源延长线。电源延长线的额定功率必须等于或大于此电器的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌台上，造成儿童扯拉或绊倒他人。

如果切割刀片组件锁住而不能转动，可能会损坏电机。请停止使用。有关信息，请拨打免费售后服务电话。

请勿将装有食物或液体的搅拌杯放入冰箱中。这可能导致切割刀片组件、搅拌杯、搅拌机损坏及可能的人身伤害。

**首次使用前：**拆开搅拌机的包装后，用带清洁剂的温水清洗除搅拌机底座以外的所有组件。彻底晾干。用湿布或海绵擦拭搅拌机底座。请勿将底座浸入水中。处理切割刀片组件时要非常小心，因为它非常锋利。

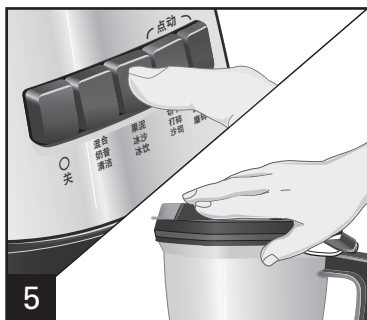
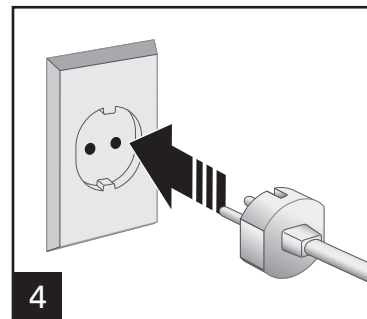
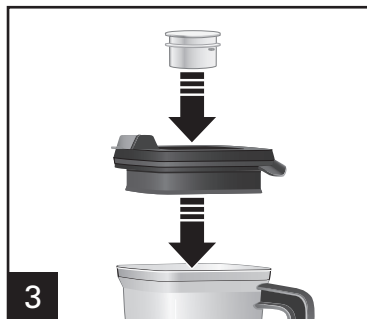
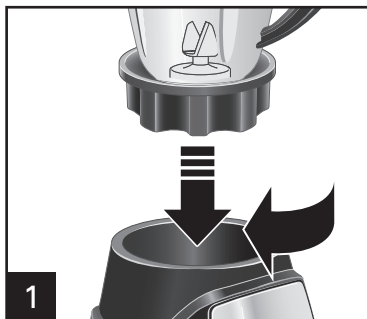
# 部件和功能



# 如何使用搅拌机

**首次使用前：**拆开搅拌机的包装后，请遵循“如何清洁搅拌机”中的说明。

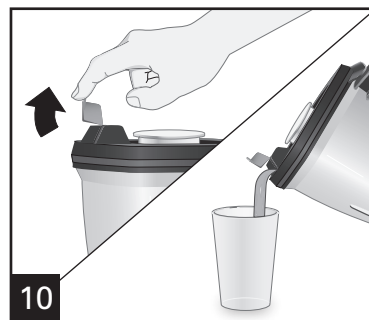
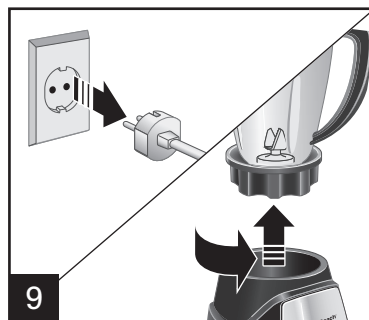
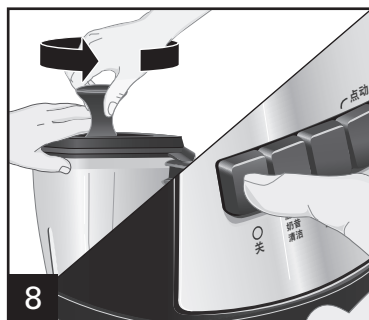
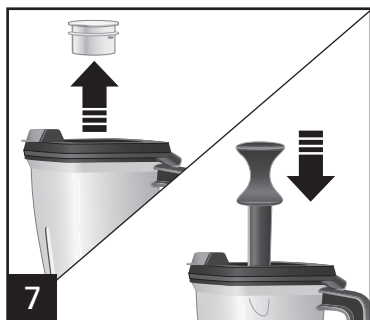
**重要：**搅拌杯和切割刀片组件在正常使用过程中可能会磨损，请务必检查搅拌杯是否有任何缺口或裂缝。请务必检查切割刀片组件是否有裂口、裂痕或松动。如果搅拌杯或切割刀片组件损坏，请勿使用。请拨打我们的免费客服电话，以获得更换部件。



**警告！烫伤危险：**搅拌热液体时，请取下加料口盖，并将搅拌杯盖子盖好。为防止可能的烫伤：请不要超过 3 杯（710 毫升）。搅拌过程中热液体可能会将盖子推出；因此，应戴上烤箱手套或用厚毛巾进行操作，用戴手套的手压住盖子的顶部，让裸露的皮肤远离盖子，以最低速度搅拌。

按下所需的速度按钮。使用“点动”按钮时，持续按下该按钮，搅拌器才运行。

## 如何使用搅拌机 (续)



取下加料口盖，并将搅拌棒插入盖子的孔中。将一只手放到盖子的顶部，用搅拌棒添加调料或在搅拌杯内移动较稠的混合物。**注意：**取下加料口盖前及放入搅拌棒时，请关闭搅拌机。

## 搅拌机小贴士

- 若要在搅拌机运行时加入食物，可打开倾倒入盖，通过开口加入食材。
- 为获得最佳性能，每种食谱至少需要一杯液体（8 盎司/237 毫升）。如果食物未能搅拌均匀，请加入更多液体。
- 如果搅拌过程中停机或食材粘附在搅拌杯的侧面，请插入搅拌棒，手动搅拌一下或将更多的液体加入搅拌杯。
- 请勿尝试捣烂土豆、搅拌硬面、打蛋清、磨生肉或从水果和蔬菜中提取汁液。
- 请勿将食物或液体储存在搅拌杯中。
- 避免在运行过程中或在任何时间碰撞搅拌机或使其跌落。

# 搅拌饮料

饮料类型	食材	份数	搅拌机设置/时间
水果冰沙	1 杯 (237 毫升) 牛奶 1 杯半 (355 毫升) 酸奶 2 杯 (473 毫升) 冷冻浆果 或其他水果 适量甜味剂 (可选)	3~4 份 (制作 4 杯[946 毫升])	“冰沙”设置, 搅拌 45 秒或直到混合均匀。
奶昔	1 杯半 (355 毫升) 牛奶 2 大勺冰淇淋 2~3 汤匙 (15~44毫升) 调味糖浆	2~3 份 (制作 3 杯[710 毫升])	“混合/奶昔”设置, 搅拌 5~10 秒或“低速”, 直到混合均匀。
冷冻饮品	1 杯 (237 毫升) 混合饮料, 如椰汁 10 个冰块	2 份 (制作 2 杯[473 毫升])	“果泥/冰饮”设置, 搅拌45秒或按“点动”5次, 并在“高速”状态下搅拌 45 秒, 或直到混合均匀。

## 最佳效果小贴士:

- 务必先将液体放在搅拌杯中, 然后再放剩余的食材。
- 如果冷冻水果或冰块搅不动, 请停止搅拌, 并按“点动”几次。

# 搅拌食物

食物	数量	准备	搅拌时间
帕玛森奶酪	10 盎司 (283 克)	切成 1/2 英寸 (1.3 厘米) 的块	15 秒
巧克力	2 盎司 (57 克)	粗切成方形	15 秒
坚果	1 杯 (237 毫升)	无	5 秒
切碎的蔬菜	2 杯 (473 毫升)	切成 1 英寸 (2.5 厘米) 块, 用水盖住	10 秒
饼干或饼干屑	1 杯 (237 毫升)	将饼干打碎	5 秒

## 最佳效果小贴士:

- 根据图中的指示使用“点动”按钮。
- 从底座上取下搅拌杯，摇匀后再重新搅拌。
- 将搅拌杯放在底座上，按下“点动”多次，直到达到所需的稠度。
- 帕玛森奶酪在搅拌前应保持冷藏。

# 食谱

## 三莓冰沙

- 1 杯 (237 毫升) 酸果蔓覆盆子汁
- 8 盎司新鲜的草莓, 去蒂并分成四份 (1 杯半[355 毫升])
- 6 盎司新鲜覆盆子 (1 1/4 杯[296 毫升])
- 4 盎司新鲜蓝莓 (3/4 杯[177 毫升])
- 1 根中等成熟的香蕉, 切成大块
- 1 杯 (237 毫升) 香草酸奶
- 12 个冰块

制作方法:

1. 将食材按列出的顺序放入搅拌杯中。
2. 盖上盖子, 在“高速”状态下搅拌, 直到混合均匀。

**小贴士:** 尝试新鲜莓果和果汁的不同组合, 制作不同口味的冰沙。

**份量: 4 份**

## 芒果冰沙

- 1/2 杯 (118 毫升) 新鲜橙汁
- 1/2 杯 (118 毫升) 桃子酸奶
- 2 汤匙 (30 毫升) 蜂蜜
- 1 杯 (237 毫升) 新鲜芒果
- 3-4 个冰块

制作方法:

1. 将食材按列出的顺序放入搅拌杯中。
2. 盖上盖子, 在“高速”状态下搅拌, 直到混合均匀。

\*必须先将液体放入搅拌杯中。

**份量: 2-4 份**

## 香草奶昔混合饮品

- 3/4 杯 (177 毫升) 牛奶
- 3 大勺香草冰淇淋
- 1/4 杯 (59 毫升) 碎糖果或饼干, 可选

制作方法:

1. 将食材按列出的顺序放入搅拌杯中。
2. 盖上盖子, 在“高速”速状态下搅拌, 直到混合均匀。

**小贴士:**

- 必须先将液体放入搅拌杯中。
- 为了获得最佳效果, 先将糖果或饼干弄碎, 然后再加入奶昔。搅拌奶昔时, 将碎糖果或饼干倒在顶部, 按点动按钮 3~4 次以充分混合。

**份量: 2-3 份**

## 新鲜辣味莎莎酱

- 1 个洋葱, 去皮并分成四份
- 1 瓣大蒜
- 1 根辣椒, 去茎
- 4 个小西红柿, 分成四份
- 1/4 杯 (59 毫升) 香菜
- 1 汤匙 (15 毫升) 柠檬汁
- 1/2 茶匙 (2.5 毫升) 孜然
- 适量的盐和胡椒粉

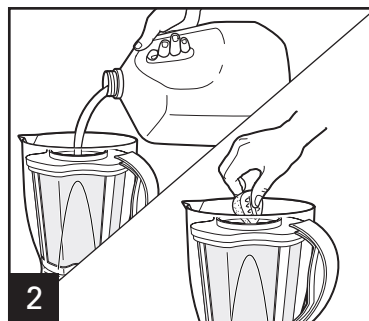
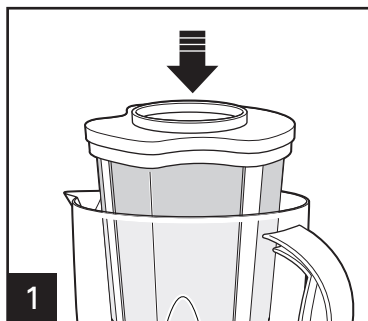
制作方法:

1. 将洋葱、大蒜和胡椒放入搅拌机中。盖上盖子, 按下“点动”, 直到切碎。根据需要进行搅拌。停止搅拌机。
2. 加入西红柿、香菜、柠檬汁、孜然、盐和胡椒粉。盖上盖子, 按下“点动”, 直到达到所需细度, 根据需要进行搅拌。

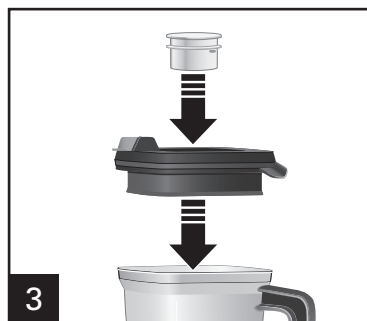
**份量: 6-8 份**

# 如何使用搅拌机（过滤器组件）

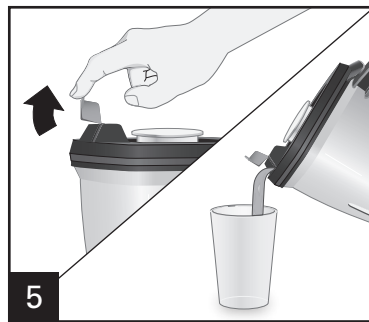
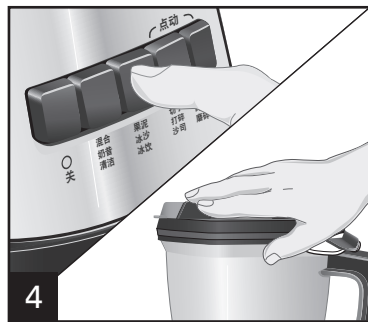
**首次使用前：**用带清洁剂的温水清洗所有部件。彻底晾干。



**注意：**为获得最佳效果，请先加入液体。



最大数量不应超过 3 杯水果（1 英寸正方形）和 3 杯液体。过量会使搅拌机超载，并可能损坏电器。



倒出时，保持过滤器和盖子处于适当位置。

**注意：**为了获得最佳效果，请先将水果切成1英寸块状，然后才将水果块放入过滤器。（最大水果量不应超过 3 杯。）将干食材如大豆，先浸泡，再放才过滤器中。确保搅拌杯的盖子和加料口盖完全盖好。



# 食谱（过滤器组件）

## 甜瓜汁

1/2 个香瓜或哈密瓜，去籽并切块（约 3 杯）

3 杯水（凉开水或可直接饮用的水）

1/4 杯蜂蜜，或根据口味而定

将滤网放入搅拌杯中，并用力按压到位。将所有食材放入滤网中，并搅拌约1分钟直到变成液状。拿起搅拌杯（连同盖子和滤网），将制好的饮品倒入有冰块的环境杯或容器中，冷藏。

## 西瓜汁

**注意：**您也可以使用草莓、菠萝或芒果代替西瓜。

3 杯西瓜，去籽并切块

3 杯水（凉开水或可直接饮用的水）

1/4 杯糖，或根据口味而定

2 个柠檬的汁液

将滤网放入搅拌杯中，并用力按压到位。将所有食材放入滤网中，并搅拌约1分钟直到变成液状。拿起搅拌杯（连同盖子和滤网），将制好的饮品倒入有冰块的环境杯或容器中，冷藏。

## 欧洽塔（大米桂皮饮料）

1 杯长粒白米，浸泡

1 杯水（凉开水或可直接饮用的水）

2 杯脱脂牛奶

1/4 杯糖

1 茶匙香草精

1/4 茶匙桂皮粉，或根据口味而定

**准备：**将大米放入碗中，倒入足够的开水，以能浸没大米为准。盖上碗，并放入冰箱过夜（6~8 小时）。将大米中的水过滤掉，然后冲洗干净。

将滤网放入搅拌杯中，并用力按压到位。将水、牛奶和浸泡过的大米放入搅拌机中。盖上并搅拌约 1 分钟，直到变成液状。加入糖、香草和桂皮。按下点动，直到糖完全溶解。拿起搅拌杯（连同盖子和滤网），将制好的饮品倒入有冰块的环境杯或容器中，冷藏。可在冰箱中存放3~5天。使用前先摇匀。

# 食谱（过滤器组件）

## 杏仁奶

1 杯生杏仁，浸泡

3 杯水（凉开水或可直接饮用的水）

1/2 茶匙香草精，可选

1/4 杯糖，或根据口味而定

准备：将杏仁放入碗中，倒入足够的开水，以能浸没杏仁为准。盖上碗，并放入冰箱过夜（6~8 小时）。将杏仁中的水过滤掉，然后冲洗干净。

将滤网放入搅拌杯中，并用力按压到位。将水倒入放有浸泡过杏仁的滤网中。盖上并搅拌约 1 分钟，直到变成液状。加入糖和香草。按下点动，直到糖完全溶解。拿起搅拌杯（连同盖子和滤网），将制好的饮品倒入有冰块的环境杯或容器中，冷藏。可在冰箱中存放 3~5 天。使用前先摇匀。

## 豆奶

2 杯未煮过的黄豆

4 杯水（凉开水或可直接饮用的水）

准备：将黄豆洗净，除去杂质。将黄豆放在容器中，倒入足够的开水，以浸没黄豆为准。盖上容器并置于冰箱中，浸泡至少 12 小时；中途搅动一下。将黄豆中的水过滤掉，然后冲洗干净。

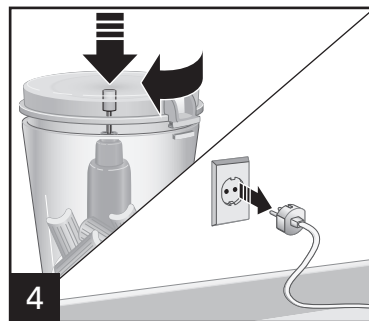
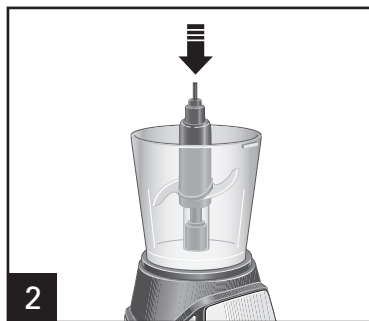
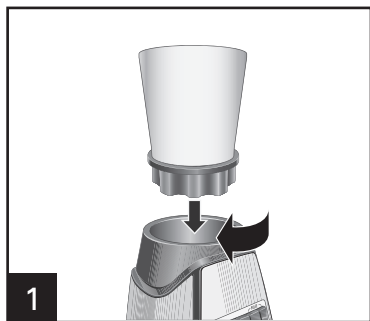
将滤网放入搅拌杯中，并用力按压到位。将水倒入放有浸泡过黄豆的滤网中。盖上盖子，搅拌 1 分钟。拿起搅拌杯（连同盖子和滤网），倒入锅里，用猛火烹饪，直至完全沸腾。可多煮 2 分钟，边煮边搅拌。如果需要，可加入甜味剂和调料，搅拌至溶解。起锅，放凉。放入大容器中，盖上盖子，放入冰箱冷藏。可存放在冰箱中约 2~3 天。使用前先摇匀。

# 如何使用切碎器配件

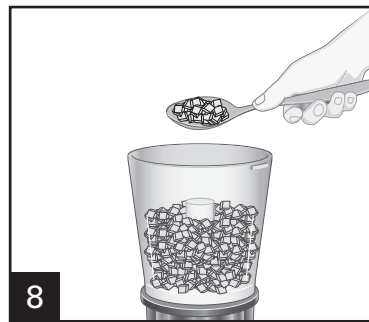
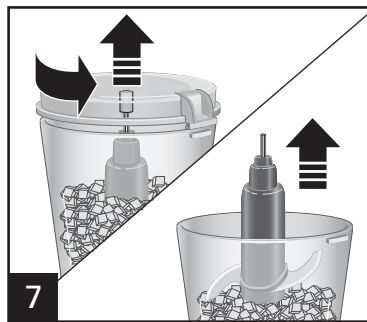
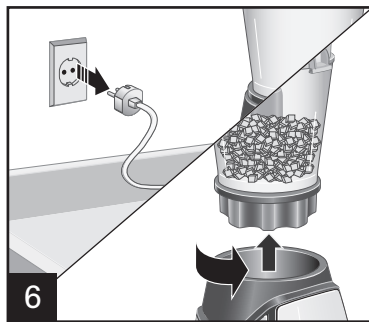
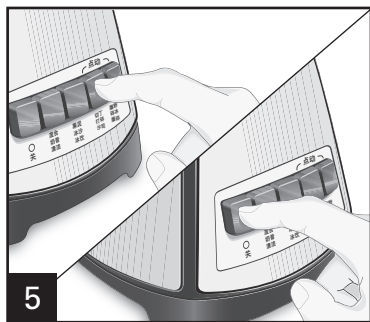
**警告** 切伤危险。

确保在安装食物切碎器前，本机已关机且拔下了插头。盖子锁定在食物切碎器的顶部前，请勿插上插头和开机。

打开盖子前，务必关机、拔下插头并让刀片停止旋转。



确保插入插座前，本机处于关闭位置。



# 食物加工图

制作方法	说明
面包屑	将面包片（最多3片）切成6块。
帕玛森奶酪	切成 1/2 英寸（1.2 厘米）的立方块。一次加工 1/2 杯（118 毫升）立方块。
巧克力	切成 1/2 英寸（1.2 厘米）的立方块。一次请勿加工超过 4 盎司（113 克）。
饼干屑	压碎。最多可使用 2 杯（473 毫升）碎块。
水果，切碎	将水果切成大块。将最多 2 杯（473 毫升）放入切碎器中。
大蒜，切碎	去皮，一次加工 1 个或多个。
全麦饼干屑	分成 4 块。一次将最多 6 块饼干放入切碎器中。
草药，切碎	将最多 1 杯（237 毫升）放入切碎器中。
肉，研磨	切成 1/2 英寸（1.2 厘米）的立方块。一次加工 8 盎司（227 克）。
坚果，切碎	将最多 1 杯（237 毫升）放入切碎器中。
香菜，切碎或剁碎	分成小段。
蔬菜，切碎或剁碎	切成 1 英寸（2.5 厘米）的。一次将最多 2 杯（473 毫升）放入切碎器中。

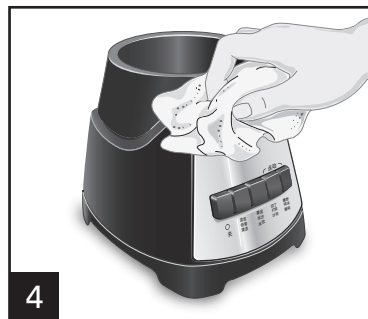
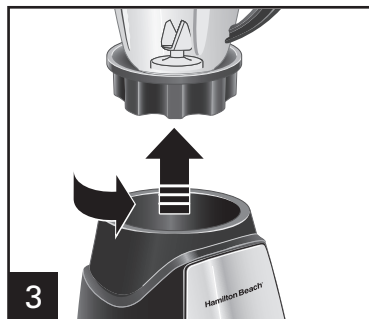
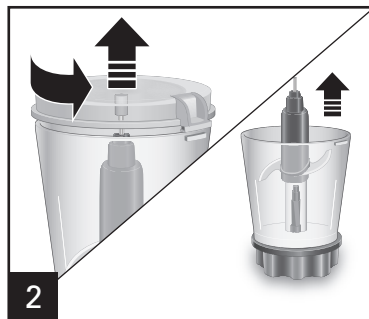
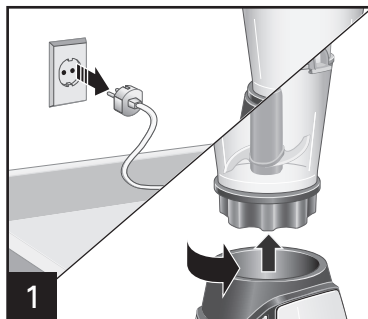
**注意：**上面列出的数量为推荐的最大值。根据不同的食物种类，量少可提高切碎性能。

# 如何清洁搅拌机

**警告**

**电击危险。**

清洁前断开电源。请勿将电源线、插头、底座或电机浸入水或其他液体中。



用湿布或海绵擦拭搅拌机底座、控制面板和电源线。若要去除顽固的斑点，请使用温和的防磨损清洁剂。

## 简易清洁

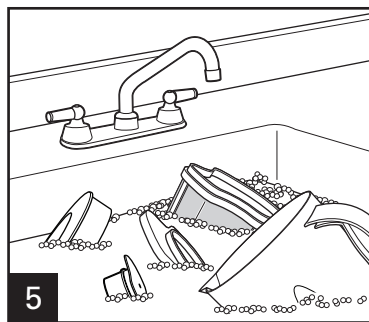
若要进行简易清洁，请将 2 杯（473 毫升）温水倒入搅拌杯中，然后加入 1 滴液体餐具洗涤剂。在清洁模式下运行搅拌机 10 秒，倒掉，用清水冲洗。

如“如何清洁搅拌机”中所示，此功能不适合定期清洁。搅拌含有鸡蛋、牛奶或任何其他奶制品的肉类、海鲜或其它混合物时，切勿使用此功能。

简易清洁功能应仅用于在加工相同食物的两个批次之间对搅拌机进行冲洗。单类食物的加工结束时，应拆卸搅拌机，并按照“如何清洁搅拌机”中的说明进行彻底清洁。



在洗碗机中清洗时，请勿使用“SANI”设置。“SANI”循环温度会损坏本产品。部件也可以在热肥皂水中清洗。处理切割刀片组件时要非常小心，因为它非常锋利。冲洗，然后彻底晾干。请勿浸泡。



在热肥皂水中小心清洗搅拌杯及刀片、盖、口盖和过滤器。冲洗，然后彻底晾干。请勿浸泡。

**Model/型号:**  
**58158-CN**

**Type/类别:**  
**B66**

**Capacity/容积:**  
**1.4升**

**Rating/规格:**  
**220-240V 50/60Hz 350W**

**Dist.: Hamilton Beach Brands, Inc., Glen Allen, VA 23060**  
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以上内容如有改动，恕不预先通知

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